

The scorings of the Montreal experts bring out several points:

1. The variation in scores of the five judges is considerable, amounting in one case to as much as eleven points on the flavor.

2. The average scorings of all the July lots containing preservatives was quite uniform. The extreme variations were 38.1 to 40.1 out of 45. Boracic acid gave the lowest average score and preservative No. 6 slightly the highest.

3. The lots containing salt at the rate of 3-4 oz. per pound of butter averaged 35.4 out of a possible 45 for flavor. These lots were entirely free from mould, while all the other lots made in July were badly moulded.

EXPERIMENT OF SEPTEMBER 14, 1904.

One of our regular churnings of sweet pasteurized cream on Sept. 14th, was divided into eight lots of 28 pounds in each box. To the butter in each was added one-quarter of one per cent. of preservative and the boxes were numbered as in the other experiments, and placed in cold-storage at about 40 degrees F.

The scorings on October 4th, 1904, and March 4th, 1905, were as follows:

Preservative.	Score for Flavor. Max. 45.		
	Oct. 4th, 1904.	Mar. 4th, 1905.	Average.
1. Borax	41	34	37.0
2. Boracic Acid	42	32	37.0
3. Commercial Preservative	42	33	37.5
4. " "	42	36	39.0
5. " "	42	35	38.5
6. " "	42	34	38.0
8. " "	42	35	38.5
9. Sodium Fluoride	38	37	37.5

In this experiment, the lot made by using sodium fluoride as a preservative was given the lowest score on October 4th, 1904, and the highest score on March 4th, 1905. While sodium fluoride appears to be a very good preservative, owing to its apparent harmful effect on the human system it is not to be recommended. Another point brought out very markedly in this experiment was the fact that all the lots in which borax, boracic acid, and commercial preservatives were used had moulded very badly in the storage, while the box in which sodium fluoride was used, contained no mould whatever.